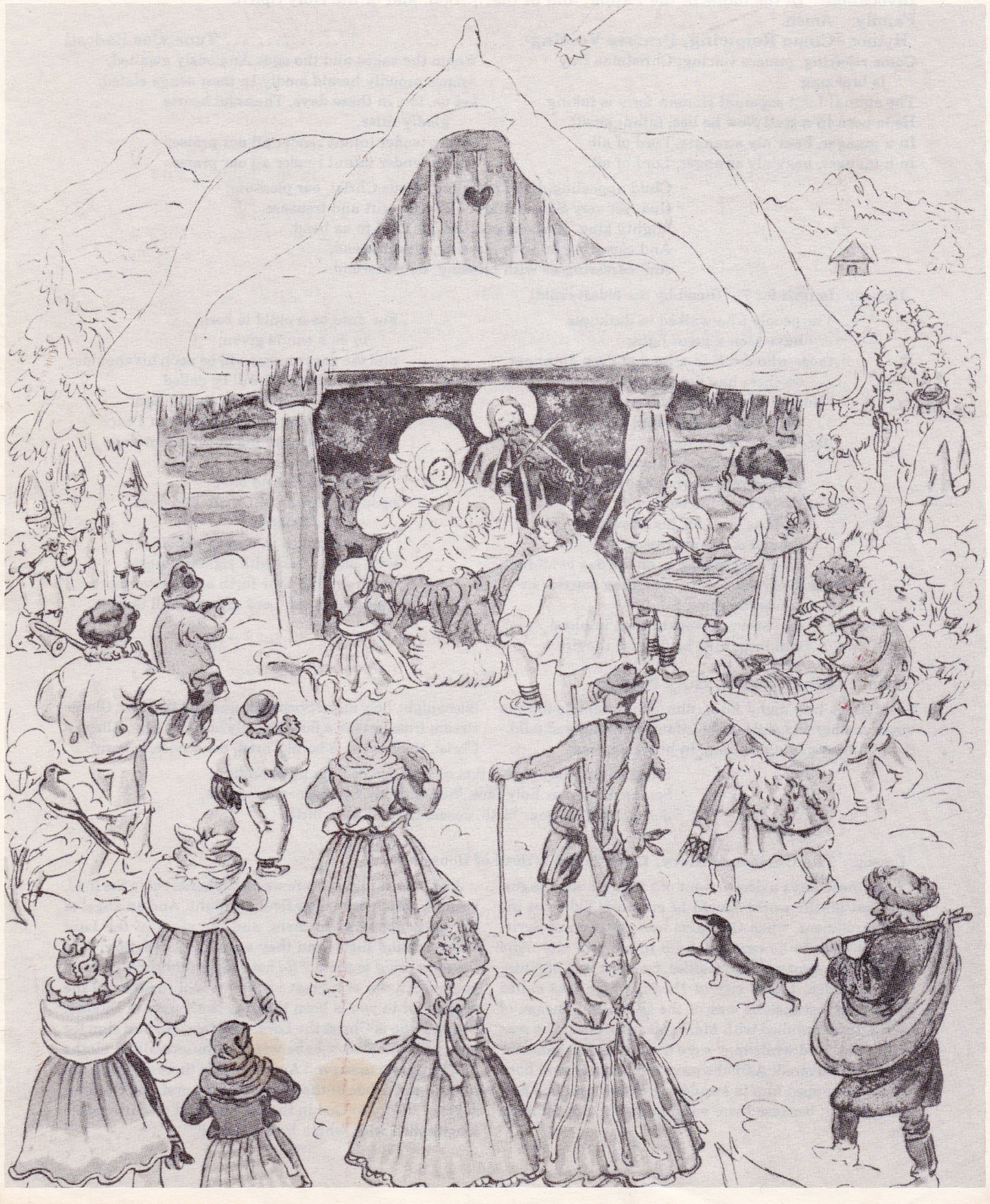
A Slovak Christmas Eve



Christmas Eve Service in the Home

(To be conducted by the Head of the Household)

Invocation: In the name of the Father, and of the † Son, and of the Holy Spirit.
Family: Amen.

Hymn: Come Rejoicing, Praises Voicing[1] .... Tune: Čas Radosti

Come rejoicing, praises voicing; Christmas Day
is breaking.
The eternal Lord supernal Human form is taking.
He is born in a stall Now he lies, infant small,
In a manger, heav'nly stranger, Lord of all;
In a manger, heav'nly stranger, Lord of all.

Whom the sages and the ages Anxiously awaited,
Angels proudly herald loudly In their songs elated.
Let us, too, in these days, Thankful hearts
gladly raise,
To the tender infant render all our praise;
To the tender infant render all our praise.

Child appealing, light revealing, Jesus Christ, our pleasure;
God, yet very Son of Mary, Heaven's gift and treasure.
Mighty king, gentle friend, As our Lord to us bend,
And caressing us with blessing, now descend;
And caressing us with blessing, now descend.

Lesson: **Isaiah** 9:2-7[2] (Read by the oldest child)

The people who walked in darkness
have seen a great light;
those who dwelt in a land of deep darkness,
on them has light shined.
Thou hast multiplied the nation,
thou hast increased its joy;
they rejoice before thee
as with joy at the harvest,
as men rejoice when they divide the spoil.
For the yoke of his burden,
and the staff for his shoulder,
the rod of his oppressor,
thou hast broken as on the day of Midian.
For every boot of the tramping warrior in
battle tumult
and every garment rolled in blood
will be burned as fuel for the fire.
For unto us a child is born,
to us a son is given;
and the government will be upon his shoulder,
and his name will be called
"Wonderful Counselor, Mighty God,
Everlasting Father, Prince of Peace."
Of the increase of his government and
of peace
there will be no end,
upon the throne of David, and over
his kingdom,
to establish it, and to uphold it
with justice and with righteousness
from this time forth and forevermore.
The zeal of the Lord of hosts will do this.

Hymn: Silent Night, Holy Night[3]

Silent night, holy night! All is calm, all is bright Round yon virgin mother and child. Holy Infant, so tender and mild, Sleep in heavenly peace, Sleep in heavenly peace.

Silent night, holy night! Shepherds quake at the sight; Glories stream from heaven a far, Heav'nly hosts . . . sing, Alleluia! Christ, the Savior, is born! Christ, the Savior, is born!

Silent night, holy night! Son of God, love's pure light Radiant beams from your holy face, With the dawn of redeeming grace, Jesus, Lord, at your birth, Jesus, Lord at your birth.

Lesson: **The Christmas Story. Luke** 2:1-20[4] (Head of Household)

In those days a decree went out from Caesar Augustius that all the world should be enrolled. This was the first enrollment, when Quirinius was governor of Syria. And all went to be enrolled, each to his own city. And Joseph also went up from Galilee, from the city of Nazareth, to Judea, to the city of David, which was called Bethlehem, because he was of the house and lineage of David, to be enrolled with Mary, his betrothed, who was with child. And while they were there, the time came for her to be delivered. And she gave birth to her first-born son and wrapped him in swaddling cloths, and laid him in a manger, because there was no place for them in the inn.

And in that region there were shepherds out in the field, keeping watch over their flock by night. And an angel of the Lord appeared to them, and the glory of the Lord shone around them, and they were filled with fear. And the angel said to them, "Be not afraid; for behold, I bring you good news of a great joy which will come to all the people; for to you is born this day in the city of David a Savior, who is Christ the Lord. And this will be a sign for you: you will find a babe wrapped in swaddling cloths and lying in a manger." And suddenly there was with the angel a multitude of the heavenly host praising God and saying, "Glory to God in the highest, and on earth peace among men with whom he is pleased!"

When the angels went away from them into heaven, the shepherds said to one another, "Let us go over to Bethlehem and see this thing that has happened, which the Lord has made known to us." And they went with haste, and found Mary and Joseph, and the babe lying in a manger. And when they saw it they made known the saying which had been told them concerning this child; and all who heard it wondered at what the shepherds told them. But Mary kept all these things, pondering them in her heart. And the shepherds returned, glorifying and praising God for all they had heard and seen, as it had been told them.

Prayer: Almighty God, you made this holy night shine with the brightness of the true light. Grant that here on earth we may walk in the light of Jesus' presence and in the last day wake to the brightness of his glory; through your only Son, Jesus Christ our Lord, who lives and reigns with you and the Holy Spirit, one God, now and forever.

Family: Amen.

(The distribution of the Oblatky)

Head of the Household: This Christmas wafer is a symbol of Christ's Body and His Nativity — God's becoming flesh and dwelling with us and then offering His Body to be broken on the cross to redeem us from sin and death.

The honey on the wafer symbolizes the sweet love of God in sending His only begotten Son so that we might not perish but have everlasting life.

Hymn: **Away In A Manger**[5]

Away in a manger, no crib for his bed, The little Lord Jesus laid down his sweet head; The stars in the sky...looked down where he lay, The little Lord Jesus asleep on the hay.

The cattle are lowing; the poor baby wakes, But little Lord Jesus no crying he makes. I love you, Lord Jesus; look down from the sky And stay by my cradle till morning is nigh.

Be near me, Lord Jesus; I ask you to stay Close by me for ever and love me, I pray. Bless all the dear children in your tender care And fit us for heaven to live with you there.

Benedicamus and Benediction:
Head of the Household: Let us bless the Lord.

Family: Thanks be to God!

Head of the Household: The Lord almighty order our days and our deeds in His peace.

Family: Amen.

1. **Come Rejoicing, Praises Voicing,** Tranocius 1674; tr. Jaroslav J. Vajda. A Bohemian carol of the 12th Century. **Čas Radosti.**
2. **The Holy Bible,** Revised Standard Version, Thomas Nelson & Sons, 1953.
3. **Silent Night, Holy Night,** Joseph Mohr; tr. John F. Young. Tune: Franz Gruber. **Stille Nacht.**
4. **The Holy Bible,** RSV.
5. **Away in a Manger,** American 1885; Tune: American 19th Century.

Christmas Eve Supper

Štedrý večer

Many Slavic groups, particularly the Slovaks, have kept the same time-honored traditions as their ancestors who lived in the Tatrý Mountains of Eastern Europe. The foods and customs regarding the Christmas Eve meal differed from village to village, family to family and thus became the heritage of our families today. Even with the variance of certain traditions we find it most important to take the time to gather as a family and share this special meal, complete with its religious significance. It is a means of reaffirming and realizing God's love for the world and also a means of learning to love and be loved through the family.

The Christmas Eve Supper begins when the first star becomes visible in the eastern sky at sundown. This is symbolic of the Star of Bethlehem guiding us to Christ's presence. Many families washed their hands and faces at a nearby stream or a basin of water near the doorway of the home. Hay or straw is placed under the tablecloth or under the table or both places to symbolize the poverty of Christ in a humble manger, reminding us vividly of the straw which filled His manger. Wheat in decorated ceramic pots or vases is generally displayed in a prominent corner of the house as a symbol of good harvest. The table is covered with a white cloth as a symbol of the swaddling clothes of the Christ child. A large loaf of bread is placed on the table representing Christ's presence as the bread that gives us life. The bread is called "Kračun". Kračun is much like the Easter "Paska" bread recipe but is prepared with no dairy/animal products. A candle is placed in the Kračun further exemplifying Christ as the Light of Life. As the table is set, an extra setting is made to receive a stranger in the spirit of Christian hospitality.

The Christmas Eve meal itself consists of 12 dishes served in honor of the 12 Apostles. Since the day before the Feast of the Nativity is one of strict fast and spiritual preparation, no animal or dairy products are to be eaten; therefore, the traditional foods are prepared for strict fast. The foods listed here number more than 12 but at each dinner only 12 prepared dishes are used.

Mezanec - A Christmas bread, unleavened, and made with no animal or dairy products. It is often dipped in honey and eaten with a slice of raw garlic.
Med - Honey, symbolic of the sweetness of being with our Lord.
Garlic - Eaten raw on the Christmas bread dipped in honey. It is intended to keep away the evil spirits.
Zapraška - A thick brown sauce which is used in the preparation of various soups and gravies.
Soups prepared with Zapraška base:
    Mačanka *(Machanka)* - A thick mushroom soup
    Sauerkraut Soup - Zapraška with sauerkraut juice added. Usually single ingredients such as green beans, peas, lima beans, mushrooms or butter beans can be added.
    Lima Bean Soup
    Mushroom-Sauerkraut Soup
    Green Split Pea Soup
    Caraway Soup
    Green Bean Soup
    Rice and Mushroom Soup
Borscht - A beet soup sometimes prepared with cabbage.
Kvasna Kapusta - Sauerkraut
Pirohy - Dough pockets filled with sauerkraut, potatoes, sweet cabbage or prunes.
Riba - Fish. Usually a white fish which is baked or smoked; symbolic of the Christian faith as Christ was the fisher of men.
Bandurky - Potatoes, usually boiled, to which sauteed onions (in oil) have been added. Many families prepare potatoes that are mashed and mixed with peas or prunes.
Pagač - Two layers of dough between which cabbage or potatoes has been spread, then baked.
Holubky - Cabbage rolls stuffed with ground mushrooms and rice.
Bobalky - Very small balls of dough prepared with honey and poppyseed or sauerkraut.
Lokša (Loksha) - Unraised biscuits
Kaša - Rice. Sometimes served as a separate dish with zapraška or mačanka over it as gravy.
Kapusta i bandurky - Sauerkraut mixed with grated potatoes.
Sol - Salt
Sušeni slivki - Stewed prunes
Orehi - Nuts
Hribi - Mushrooms sauteed with onions in oil.
Fasolji - A prepared brown bean paste which is spread on bread.

CHRISTMAS BREAD

1 c. sugar
½ c. shortening
2 tsp. salt
2 c. scalded milk
1 c. warm water (NOT HOT)
2 pkgs. dry or compressed yeast
2 eggs, beaten
8 c. flour
1 c. seedless raisins

Put sugar, shortening, salt and scalded milk in a large bowl; stir until shortening melts. Cool to lukewarm. Pour warm water into small bowl; sprinkle or crumble in yeast, stir until dissolved. Add eggs and yeast to lukewarm milk mixture and blend. Add ⅔ of flour and beat until smooth. Gradually add remaining flour, mixing well after each addition. Add raisins and turn out on floured board and knead until smooth and elastic; place in greased bowl. Brush with melted shortening, cover, and let raise in warm place until it doubles (about 1½ hours). Punch down; divide into 3 equal portions. Shape into 3 round loaves; let rise again until it doubles. Brush with beaten egg. Bake in hot oven for 10 minutes at 450 degrees then turn to 350 degrees and continue baking for 45 minutes or until golden brown.

MEZANEC
(Christmas Bread)

1 c.warm milk
2 pkgs. yeast (dry)
1 tbsp. sugar
8 egg yolks beaten with 1 c. sugar
2 c. warm milk with 22 saccharin tablets dissolved in it
1½ c. melted butter
12 c. flour (3 lb.)
1 tbsp. salt
1 tbsp. lemon rind
1 tsp. mace
1 c. nuts (almonds)
1 c. raisins (white)

Mix warm milk and yeast well until yeast is dissolved. Add sugar and 1 cup flour. Let rise. Add egg yolks with sugar. Add warm milk with dissolved saccharin, melted butter, 11 cups flour, salt, lemon rind, and mace. Mix well. Let rise until double in size. Add nuts and raisins. Mix well. Divide dough in half. Put into greased round pans. Grease top of dough. Let rise again until double in size. Bake at 300 degrees for 30 minutes then increase heat to 350 degrees for 1 hour and 25 minutes.

MACHANKA (THICK MUSHROOM SOUP)

Mushrooms (canned, fresh or dried*)
salt and pepper (to taste)
Zapraška (See below)

Zapraška (with tomatoes)

4 tbsp. salad oil
4 tbsp. flour
1 16-oz. can tomatoes, mashed (undrained)

In large skillet, heat oil, add flour gradually and stir constantly until browned. Add mashed tomatoes, salt and pepper to taste. Then add mushrooms with liquid; mix well; cook for a few minutes on low heat. (For thinner machanka, add more liquid from mushrooms; for thicker machanka, drain some of the liquid and add enough to your desired thickness.)

***Canned Mushrooms:** Put mushrooms and juice into a saucepan; heat. Then proceed as directed above. (The amount of mushrooms used depends on your preference.)

Fresh Mushrooms: Put cut up mushrooms in a saucepan; add water to cover; cook. (Use amount you prefer).

Dried Mushrooms: Wash; soak overnight. Cook next day in lightly salted water, slowly, 2 or more hours.

MUSHROOM SAUERKRAUT SOUP

1 cup dried mushrooms
1 cup sauerkraut juice
1 small onion, chopped
1 tbsp. flour
2 tbsp. oil
1 quart water
salt and pepper
1 diced potato (optional)

Soak dried mushrooms in cold water overnight or at least 2 hours. Drain and chop. Add with water, sauerkraut juice and onion to soup pot. Simmer two hours. Add potato now, if desired. Brown flour in oil in frying pan. Stir constantly or flour will burn. Add about a cup of soup stirring constantly to make a thin gravy (Zapraška). Add to soup. Simmer 15 minutes more. Season to taste.

GREEN SPLIT PEA SOUP

1 lb. dry green split peas*
1 onion, diced
1 celery stalk, diced

Soak peas in cold water overnight. Drain and add 6 to 7 cups water, onion and celery. Bring to a boil, skim the starch that comes to top from time to time. Lower heat and simmer for 2 to 3 hours. Stir to prevent sticking. Add more water for desired thickness. Season to taste with salt and pepper.

Zapraška (Prepared sauce and soup thickening)

4 tbsp. salad oil
4 tbsp. flour

In a medium skillet, heat oil, add flour gradually and stir constantly until browned. Add to soup mixture and stir well.

***NOTE:** 1 pound baby lima beans (dry) may be substituted for the peas.

SLOVAK CHRISTMAS SOUP

4 c. water (for cooking potatoes)
1 c. cooked, chopped mushrooms
½ c. sauerkraut juice (or 2 tbsp. vinegar)
salt and pepper to taste

Zasmaška (Roux)

2 tbsp. butter
1 tbsp. flour
½ tsp. paprika
1 c. water

Brown butter and flour in small fry pan, add paprika and cold water; stir until smooth, simmer to thicken.

In kettle, cook potatoes until just tender; add kraut juice and mushrooms; bring to boiling point, let simmer a few minutes. Stir the Roux into soup, let is come to a slow boil, until slightly thickened.

FRESH MUSHROOM SOUP (SAUCE)

1 lb. fresh mushrooms
1 tbsp. oleo
1 tsp flour
Sauerkraut juice, to taste
salt and pepper, to taste
1 tsp. finely chopped onion
1 quart water

Wash mushrooms and cook in 1 quart water, until tender. Strain (save liquid). Put mushrooms through food chopper. Add sauerkraut juice to mushroom water. Salt and pepper and bring to a boil.

Brown flour in oleo until light brown, add onion and brown. Add ¼ cup water and bring to a boil, stirring constantly. Strain. Add to contents along with mushrooms and simmer for a couple of minutes.

BORSCHT

1½ to 2 lbs. round steak with bone in
6 cups water
2 beef bouillon cubes
1½ tsp. salt
1 bay leaf
1 6-oz. can tomato paste
1 bunch medium beets (about 5) pared, cut into narrow strips
2 cups chopped cabbage
1 cup chopped onion
Dairy sour cream

Trim all fat from beef. Place beef and bone in deep kettle (about 4½ quart size); add water, bouillon cubes, salt and bay leaf. Bring to full boil; skim. Cover, simmer 1 hour, or until beef is almost tender. Remove beef, bone and bay leaf. Cut beef into bite-sized pieces, return to simmering stock. Stir in tomato paste. Add vegetables, bring to full boil; cover, simmer 1 hour longer. Serve in large soup bowls topped with dollops of sour cream. Makes about 3 quarts of soup.

(May be made without meat which takes less time and is quite delicious; just add a bit more bouillon to make a good stock).

SAUERKRAUT AND BEANS

1 16-oz. can sauerkraut, undrained
1 16-oz. can butter beans*
Zapraška

In saucepan, cook sauerkraut, with juice, until tender, about 1 hour; add butter beans, with juice, and cook a few minutes more.

In a skillet, make Zapraška, using 2 tablespoons salad oil and 2 tablespoons flour. Add sauerkraut/bean mixture to Zapraška, stirring constantly. Cook for about 10 to 15 minutes more. (For a thinner mixture, add liquid to desired consistency.) This is served over **Mashed Potatoes.**

*1 16-oz. can peas can be used in place of butter beans.

MASHED POTATOES (Non-Dairy)

Potatoes
1 medium onion, chopped
½ cup oil
salt to taste

Peel and cut potatoes as for mashed potatoes. Cook in salted water until done. Drain water from potatoes. In skillet, saute onions in oil until soft (**do not brown**). Add sauteed onions and oil to drained potatoes; mash and mix well. Served with sauerkraut and beans poured over.

FISH

Any White Fish, cut into serving pieces
salt and pepper
Flour
Oil

Salt and pepper both sides of each piece of fish; dredge in flour. In heavy skillet, fry pieces in oil for just a few minutes (until golden brown). Remove from skillet onto paper towels, place all pieces in a baking dish or pan. Cover with foil (so that fish will not become dry) and bake in a 325° oven for 25-30 minutes, until done.

PIROHY

2 cups flour
¾ cup potato water
salt
½ cup oil or oleo
1 small onion, chopped

Mix flour and salt in a deep bowl. Make a well in the dough and add the potato water to make a pliable dough. Knead the dough. Roll dough out ⅛ inch thick and cut into 3 or 4 inch squares or circles. Place a small amount of filling on each square or circle and fold dough (forming a triangle) over filling and pinch all around the edge to seal well to prevent filling from running out. In a large kettle bring water to boil. Drop pirohy into boiling salted water. Wait for water to boil again and boil pirohy for about 3 to 4 minutes. Stir gently with a flat wooden spoon during the process to make sure all the pirohy are thoroughly cooked. Remove pirohy carefully and put in a colander. Drain and pour cold water over them to prevent pirohy from sticking together. In a skillet use ½ cup oil to fry onions until they are golden brown. Pour onion mixture over pirohy and they are ready to serve.

FILLINGS

Prune Filling: ½ pound prunes, cooked, mashed.
Cheese Filling: ½ pound dry cottage cheese; 1 egg, beaten, ⅛ teaspoon salt; Dill (optional). Combine ingredients.
Or ½ pound dry cottage cheese; 1 egg, beaten; 2 tablespoons sugar; vanilla. Combine ingredients.
Cabbage Filling: 1 one-pound head cabbage, chopped fine, ½ teaspoon salt; 2 tablespoons shortening; 1 medium onion, chopped fine. Saute onion in shortening. Add cabbage. Fry slowly until browned.
Potato/Cheese Filling: 2 large potatoes, cooked, mashed; 1 heaping tablespoon butter, ½ teaspoon salt, 2 ounces sharp cheese. Combine ingredients.
Sauerkraut Filling: Rinse sauerkraut with water; drain. Fry in a little shortening; add salt and pepper. Allow to cool.

PAGAČ - KUPUSTANIK

Dough:
2 small cakes yeast
½ cup lukewarm water
1½ cups water
¼ cup sugar
2 tsp. salt
½ cup shortening
6½ to 7 cups flour

Soak yeast in ½ cup lukewarm water. Mix all other ingredients and then add the yeast mixture. Knead dough about 10 to 15 minutes. Allow to rise in warm place until double in bulk.

After dough rises, divide into 8 parts. Let rise again covered with dry cloth. Then flatten dough out to about ½ inch thickness using rolling pin. Place filling over top of dough leaving about ½ inch from edges free from filling. Roll another part of dough same size and place on top. Pinch edges together. Roll again. Prick with fork all over top. Place on greased cookie sheet and bake at 350° for about 25 minutes or until done. Brush with oil on top and sprinkle with salt and pepper. When taken out of the oven, cut into triangles.

Potato Filling
5 medium potatoes, mashed
Chives, chopped
1 egg, beaten
½ lb. mild cheddar cheese (can layer with pepperoni cheese)
Combine potatoes, chives and egg.

Potato/Cheese Pagač Filling
5 large potatoes (peeled and boiled)
1 tsp. salt
4-oz. American cheese
4-oz. sharp cheddar cheese
2 small onions, chopped
2 tbsp. butter
1 stick butter, browned

Brown chopped onion in butter; drain boiled potatoes and cut cheese into them. Pour butter and onions into potatoes. Mash well and cool. Spread between pagač dough rounds.

Sauerkraut Filling
Fry sauerkraut slowly in butter about 5 minutes.

Cabbage Filling
Saute cabbage in butter until soft.

MUSHROOM STUFFED CABBAGE (HOLUBKY)

1 head cabbage (about 3 lbs.)
1 large can sauerkraut
1 cup ground mushrooms (canned, dry or fresh*)
1 cup rice (uncooked)
2 tbsp. oleo or oil
1 medium onion, chopped
½ tsp. salt
¼ tsp. pepper

Cut core out of cabbage to loosen leaves. Place cabbage into boiling water for a few minutes. Remove leaves, cut away the thick rib from cabbage leaves. Saute the onions in oleo (or oil) until soft.

In a bowl, mix uncooked rice, onions and mushrooms. Season to taste. Place about 1 tablespoon in each cabbage leaf and roll. Drain sauerkraut, use about half the kraut in the bottom of the pot. Arrange rolls over the kraut, cover with remaining kraut. Pour water in pot (to top of rolls). Cook slowly, for about 2 hours.

***If using fresh mushrooms:** Clean and cook mushrooms in a small amount of water until tender; drain and grind in food chopper.

BOBALKY

1 pkg. yeast
1 tsp. salt
1 tbsp. sugar
½ cup lukewarm water
6 cups flour
2 cups water (approx.)
1 tbsp. sugar
¼ cup oil

Dissolve yeast in lukewarm water, add salt and 1 tablespoon sugar; let it set about 10 minutes. Sift flour and sugar. Add yeast mixture and rest of ingredients. Knead well. Let rise until doubled. Punch down. Cut off portions of dough about the size of an egg. Roll out on floured board by hand to make roll about 1″ in diameter. Cut into 1″ pieces. Place on greased cookie sheet. Let rise about 20 minutes. Bake at 350°F. about 10 minutes or until lightly browned. Cool and separate. Place in colander, pour boiling water over bobalky. Drain quickly to prevent sogginess. Any of the following mixtures may be used on the bobalky.

1. Saute 1 small onion in 2 tbsp. oil. Add 1 lb. sauerkraut (drained); cook about 15 minutes. Add mixture to half of bobalky.
2. Combine 1 cup ground poppy seed, 2 tbsp. honey, 4 tbsp. water. Add to remaining bobalky. Mix well.
3. Melt 1 stick margarine. Combine with 2 tbsp. honey and ½ cup strawberry preserves.

CHRISTMAS EVE LOKŠA

6 slices (day old) white bread cubed
½ c. milk
¼ c. butter
¼ c. sugar
½ c. poppy seed

In serving bowl, place the cubed bread. Combine milk, sugar and butter in saucepan, heat, just to melt butter. Pour over the bread cubes; then sprinkle over the poppy-seed. Serves 4.

LOKSHA (Unraised Biscuits)

3 cups flour
2 tsp. baking powder
½ tsp. baking soda
Cold water

Add enough cold water to make soft dough. Divide into 5 balls, roll each to about the size of a dinner plate and put on cookie sheet. Bake at 425° till lightly brown. Remove from oven; cool, then break up in small pieces. Pour hot water over to soften; drain. Brown oleo* and put on Loksha, also, 1 small can drained & chopped sauerkraut fried in oleo* may be added. (*Butter may be used on days which are not "strict-fast".)

BEAR PAWS — MEDVEDI TLAKY

2 ⅔ c. flour
1 c. butter
1 c. powdered sugar
2 ½ c. ground almonds
1 tbsp. lemon rind, grated
1 tsp. cinnamon
¼ tsp. cloves
¼ tsp. salt
1 egg yolk

Cream butter, sugar and egg yolk. Add nuts, lemon rind and spices mixing well. Work flour into mixture. Take size of a walnut and spread evenly and thinly into a well greased Madeleine pan or shell forms. Bake at 350 degrees for about 15 minutes or until browned. Cool for 3 minutes then gently ease them out of forms.

CREAM CHEESE KOLAČKY

2 c. regular flour
½ lb. butter
8 oz. (Philly) cream cheese

Mix ingredients as for pie dough, until smooth, forming a ball. Divide into 3 parts. On a board, dusted with half flour and half powdered sugar, roll each ball into about 10x10 square; using a serrated cutting wheel or knife, cut into 2½ x 2½ squares. On center of each square place a scant teaspoon of filling (apricots, nut or prune). Overlap opposite corners, leaving other 2 open, shaping into finger size. Bake at 350 degrees for 30 minutes, until tan in color. Re-use all dough scrap cuttings.

STRUDEL (Easy Method)

1 lb. oleo
2 small cakes yeast
½ tsp. salt
5 cups flour
1 cup sour cream
3 eggs, beaten

Mix oleo, yeast, salt and flour as for pie dough. Add sour cream and beaten eggs. Mix well. Wrap in clean cloth and chill for at least 3 hours. Divide dough in 4 parts and roll 1 part at a time on pastry cloth. Roll very, very thin. Fill with any desired filling and roll. Continue with the remaining sections. Bake at 350 degrees for at least ½ hour.

Apple Filling:

5 cups apples, sliced
1 cup sugar
½ cup raisins
1 cup nutmeats, chopped
6 tbsp. melted butter or margarine
1 tsp. cinnamon
½ cup vanilla wafer crumbs or graham cracker crumbs

Combine ingredients and spread over thinly rolled dough. (After baked strudel is removed from oven, dust with powdered sugar.)

Cabbage Filling: Steam small head of shredded cabbage with a little salt until soft; drain; add ¼ cup butter, ½ cup sugar; ¼ teaspoon pepper; cool; spread on dough. Roll and bake as directed.

OPLATKY

5 c. flour
¼ c. sugar
5 tsp. melted butter
2 c. cold milk
3 ¾ c. cold water

Mix all ingredients until dough has consistency of "pancake" texture - smooth and thin. Pour small portions about large tablespoon full, onto a very hot iron form or mold.

Yield: 98 oplatky, approximately 5" in size.

Ted & Ann Sidlik

LONG ROLLS (Kolači)

10 cups sifted flour
¾ cup sugar
½ lb. butter or oleo, softened
¾ cup Crisco
½ tsp. salt
½ pt. sour cream
6 eggs (beat with mixer)
1½ cup lukewarm milk
1 household yeast (2 oz.)

Dissolve yeast in ½ cup of the above lukewarm milk; add 1 teaspoon sugar. Set aside to rise. Cream sugar, butter or oleo, softened, Crisco and salt. Beat eggs with electric mixer. Add sour cream. Add this to creamed mixture. Add milk and half of flour; mix with wooden spoon, then add yeast and rest of flour. Knead until smooth and elastic. Divide into 8-10 parts. Roll out one at a time and spread with filling. Roll (as a jelly roll). Put in baking pan and let stand for 2 hours. Bake at 350° for 30-35 minutes. While still warm brush tops of rolls with butter.

KOLAČI FILLINGS

Poppyseed Filling:

2 lbs. poppyseed
1½ cups oil
½ bottle white Karo syrup
2 tsp. vanilla
3 cups (or more) sugar
Enough milk to make mixture spreadable

Work together until moist (poppyseed will absorb).

When spreading, make it a little thicker along center edge*

Poppyseed Filling:

1 lb. ground poppyseed
½ cup sugar
½ cup honey
¼ cup milk
3 tbsp. butter

Combine poppyseed and sugar. Add melted butter; add honey and milk. Cook over low heat stirring until blended. Cool before spreading.*

Date, Nut & Raisin Filling:

2 lbs. ground walnuts
2 cups sugar
2 tsp. butter
1 cup evaporated milk (more or less - to make mixture of spreading consistency.

Mix all ingredients; spread on rolled dough.*

Nut Filling:

Combine 1 lb. ground nuts, 3 stiffly beaten egg whites, 1 cup sugar.

Apricot Filling

In saucepan, put dried apricots and enough water to cover; cook tender. Drain off excess water. Mash apricots; add sugar to desired sweetness.

**Raisins may be sprinkled over nut & poppyseed.*

KOLACKY

3 ½ c. sifted flour
1 c. butter or margarine
4 egg yolks
1 pkg. yeast
1 c. warm whipping cream or sour cream
pinch of salt

Beat egg yolks and add to cream and yeast. Mix well and let stand. Combine with the other ingredients. Knead in large bowl until dough works away from bowl. Cover and cool in refrigerator overnight.

Divide dough into four parts. Each part in turn should be rolled on board sprinkled with powdered sugar (not flour). Form circles ¼ inch thick. Cut into triangles, fill each with nut filling (below) or prune or apricot paste.

Roll from wide end to point. Place on lightly greased cookie sheet and bake for 15 to 20 minutes at 375 degrees, or until slightly brown. While warm, sprinkle with powdered sugar. Makes about four dozen.

RECIPES:

Slovenska Kucharka, compiled by the Women of the Wisconsin Slovak Historical Society. Contact Mrs. Anna Sidlik. 5964 South Packard Ave., Cudahy, WI 53110. Cost: $10.00 each.

Carpathian Cookery, compiled by the Ethnic Craft Club of Saint John the Baptist Byzantine Catholic Church. Contact the church at 185 East Main Street Uniontown, PA 15401 Cost: $10.00 each.